

Variety of sizes for all applications

- Poly/nylon co-extruded
- Meets FDA specifications for direct food contact
- Sizes based on outside diameter
- Cannot be used with home vacuum machines

Our vacuum bags & tubing are used in conjunction with vacuum packaging equipment to reduce the atmosphere in a package to protect and preserve the freshness of food products, such as meat and poultry, seafood, produce, and cheese. Vacuum pouches are also used to keep other non-food products (e.g., medical and pharmaceutical items) sterile and to prevent oxidation. We also carry channel vacuum pouches for home vacuum sealers such as the FoodSaver and Seal-A-Meal machines.



3 Mil (VB) and (VB3)

- Tear notch (VB)
- Packaged in small quantities of 250pcs (VB)
- Zipper and hang hole (VBZP)
- Custom specifications accepted



4 Mil (VB4) & 5 Mil (VB5)

- Thicker for better puncture resistance
- Custom specifications accepted



Tubing (VT)

- Thickness: 3mil
- Length: 500ft
- Sizes available: 8", 10", 12", 16", 18", 20"



Clear/Gold, Clear/Black

- Gold/Clear (VB315)
- Gold/Black (VB314)



Sous Vide (BA3)

- Ideal for sous vide or boiling applications - max temperature: 239°F (115°C)
- Low oxygen transfer rate



Zipper (VBZP)

- Zipper and Hang Hole
- Thickness: 3, 4, 5mil
- Clear, Clear/Gold, Clear/Silver